

LEO
HILLINGER



Blanc de Noir 2015

pure fun in the glass

Blanc de Noir = white wine made from Pinot Noir
Crisp acidity = the pure fun in the glass!

Pale straw yellow with pink shimmering reflections in the glass. Lively aromas of ringlets, kiwi, strawberry and a hint of pineapple unfold in the nose. A really and truly pleasure! The palate presents crispy and fizzy-juicy. A wine with a really great drinking flow!

fermented and vinified in stainless steel tanks

DETAILS

VINIFICATION: dry

ALCOHOL: 12,0 %

SERVING TEMPERATURE: 7° - 10° C

ACIDITY: 5,9 g/l

RESIDUAL SUGAR: 2,3 g/l

RECOMMENDED WITH: leichte Gerichte, Salate, Meeresfrüchte & Fisch

BEARING POTENTIAL: 3 Years

ORGANIC